

# CINQ

LE RESTAURANT

La Clusaz - France

PRESS KIT





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# *An exceptional place in the heart of La Clusaz*

*In 2010, the PVG Group marks a turning point in its history with the opening of the 5-star hotel, Au Coeur du Village. A prestigious establishment with an offer that matches its ambitions*

Built-in the style of an authentic mountain chalet, the Au Coeur du Village hotel proudly displays its 5 stars and the "Relais & Châteaux" label. Within the hotel, luxury is synonymous with privilege and serenity, proximity, and confidentiality. 41 suites, 19 rooms, and a chalet offer guests a distinguished decoration where wood and stone from the surrounding mountains are used to warm the rooms and express their cozy and warm side. The exclusive services are in perfect adequacy with the desires and the needs of each one, so that each stay is unique. Everything is done to ensure that guests enjoy a real moment of relaxation, as a couple, as a family, or with friends, in an authentic and refined setting.



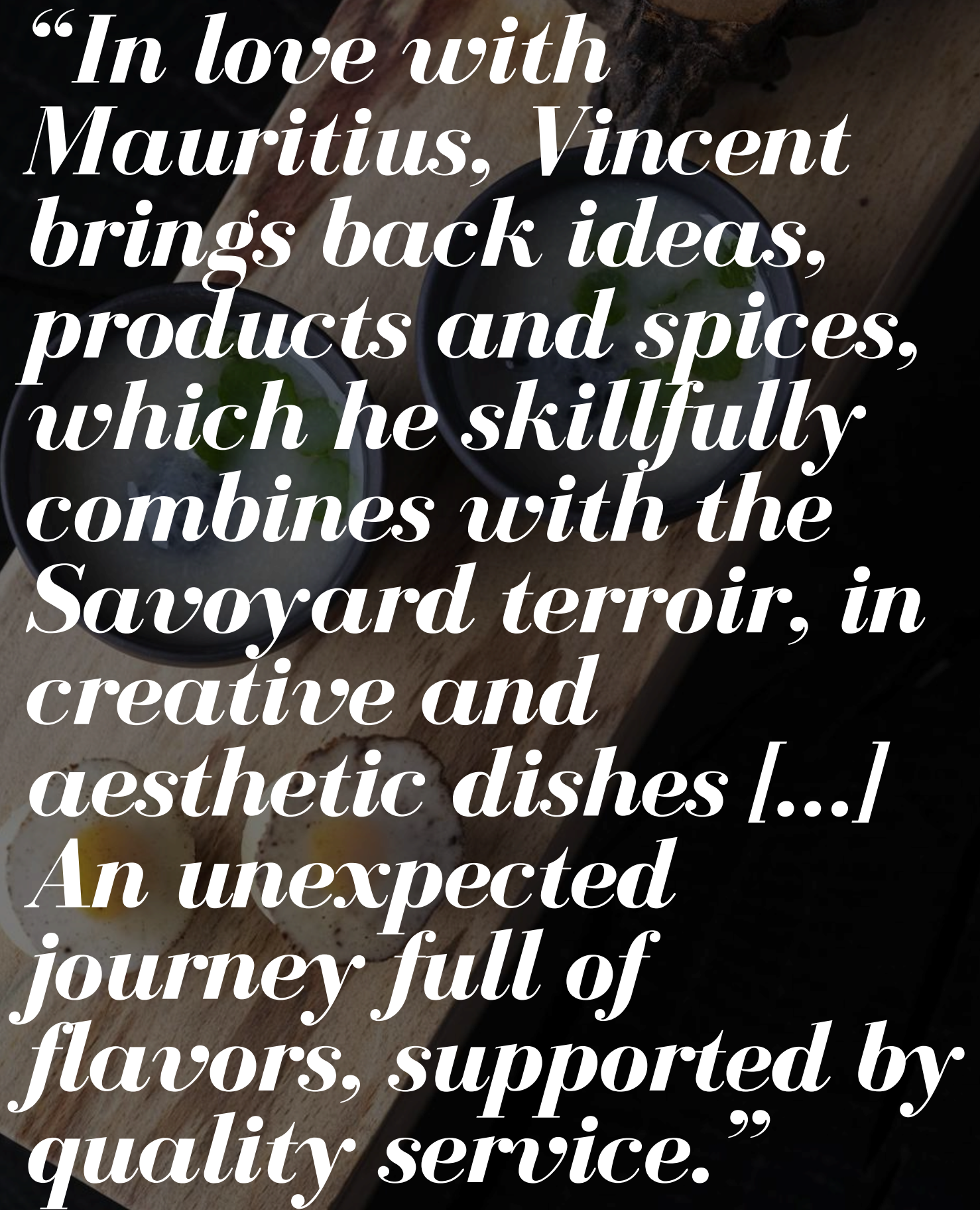
# *The mountain in an exotic setting*

*The restaurant Le Cin5 is a rich gastronomic experience in a contemporary and warm setting in La Clusaz.*

The authenticity of Savoyard products subtly blended with the sweet and spicy flavors of the tropical islands of the Indian Ocean is the best way to describe the restaurant's cuisine. Confidential, the gastronomic table offers less than 30 covers at dinner time, from December to April.

For Chef Vincent Deforce, "Le Cin5's cuisine translates into authentic and tasty flavors, accurate cooking, and balanced seasonings, blended in a harmony between tradition and modernity. I like simple things and highlight local products and the treasures of our mountains".

The keywords of the plate are exotic products from the Indian Ocean: Mauritius, Reunion Island, Madagascar, Seychelles. The local products are only selected in a maximum radius of 200km around the restaurant according to the seasonality. The chef makes it a point of honor to use organic and/or sustainable agriculture for responsible gastronomy.



*“In love with Mauritius, Vincent brings back ideas, products and spices, which he skillfully combines with the Savoyard terroir, in creative and aesthetic dishes [...] An unexpected journey full of flavors, supported by quality service.”*

EXTRACT FROM THE MICHELIN GUIDE



*« I like simple things  
and highlight local products  
and treasures of our mountains »*

*- Vincent Deforce -*

# *Products of our regions*

*The winning trio of French gastronomy cheese,  
wine, and bread are also carefully sourced.*

The Food and Wine pairing is based on a selection of local wines, mainly from Burgundy and Switzerland. Always with a desire to offer a different experience, Le Cin5 offers an original Food and Drink pairing with fruit cocktails and spirits.

Le Cin5 serves a selection of cheeses on a trolley from the maturing cellars of the Paccard house in Manigod and the Ferme de la Closette. To showcase the product, the cheeses are accompanied by jams and exotic fruits that recall the sweetness of the islands and marry perfectly with the flavors of our mountains.

The bread is very local since some are made on site! More than just an accompaniment, it becomes an integral part of the experience. Served hot, a different bread accompanies each step of the menu: sliced country cheese, muscovado brioche or even black bread toast with cereals and candied blueberries. The taste buds have not finished traveling.



# *The concept of the Five Senses*

*Dive into the world of the 5 senses in the heart of Le Cin5 restaurant...*

From the moment you enter the Winter Garden, your senses are awakened between the Indian Ocean and Les Aravis

## **Stimulate all the senses:**

- **Hearing** is activated as soon as you enter the restaurant with a musical atmosphere.
- **The sight** is amazed by the discovery of the raw products exposed under a bell.
- The **olfactory** identity of candles with fir tree essence and the scents emanating from the dishes titillate the sense of smell.
- With the **fingertips**, the touch allows the discovery of different textures.
- The taste, of course, with the tasting of Mauritian and Savoy flavors.



The concept of Cin5 is also **trust**, which is an integral part of the experience. Here, the menu is announced in the form of riddles and presentation of raw products completely revealed on the table... But for the most curious, the menu can be revealed on the last page of the menu.



***Alamanda***  
***3 stopovers***  
***€105***

**Smoked marlin**

*Victoria pineapple, salt conflict, tarragon broth*

**Char**

*In two ways, "Appalam" colored cauliflowers, lake caviar*

**Briani-style quail**

*Saint-Ferréol potato with Clavel butter,  
crispy basmati, cotomili freshness*

**Cheese platter (15e supplement)**

*Selection of Paccard refiners, Grenoble walnut bread*

**Walk in the undergrowth**

*Milk chocolate with porcini mushrooms, hay and hazelnut sorbet*



**Banyan**  
**5 stopovers**  
**€145**

**Smoked marlin**

*Victoria pineapple with salt, tarragon broth*

**Ouritis**

*Taken in jelly with island citrus fruits, peanuts,  
farm cream with Savoy saffron*

**Crozet**

*Just one...stuffed with confit pork from Saint-Pierre-en-Faucigny,  
Abondance cream*

**Just roasted lobster**

*Tec-Tec cream, crispy baby cabbage*

**Royal hare**

*Lacquered with sweet spices, Savoy mulled wine condiment, chayote*

**Cheese platter (15e supplement)**

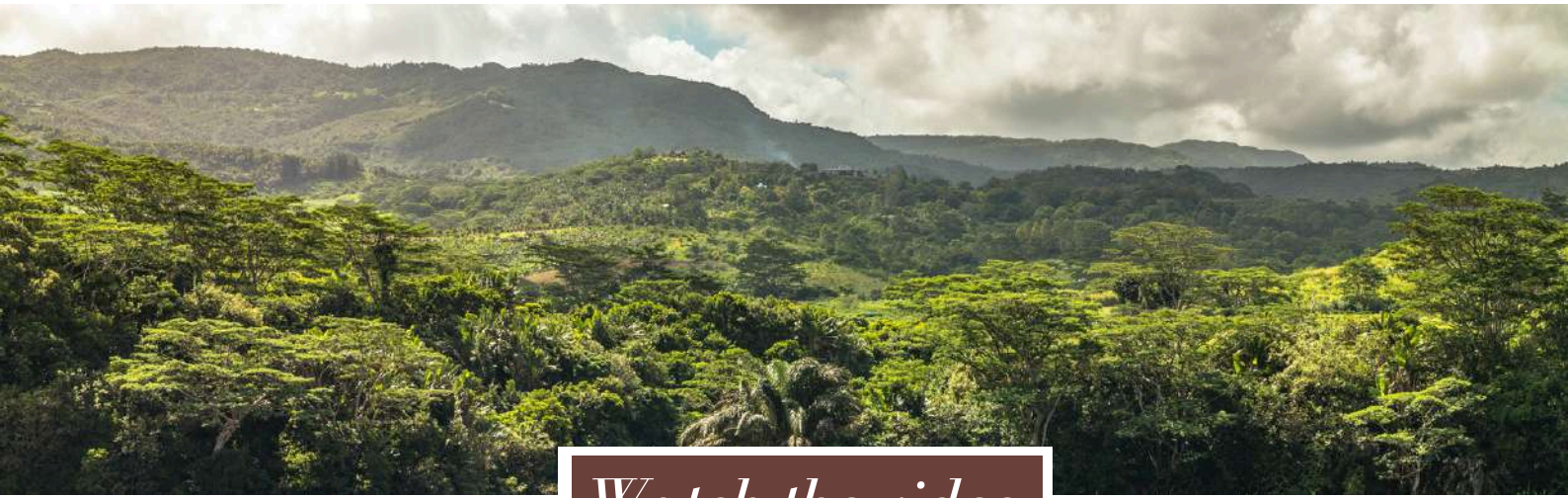
*Selection of Paccard refiners, Grenoble walnut bread*

**Savoy pear**

*Bourbon vanilla swirl, kalamansi sorbet, hazelnut snow*

**Signature crystalline with 5 textures**

*Faiselle in espuma, pink guava, fruity mango heart*



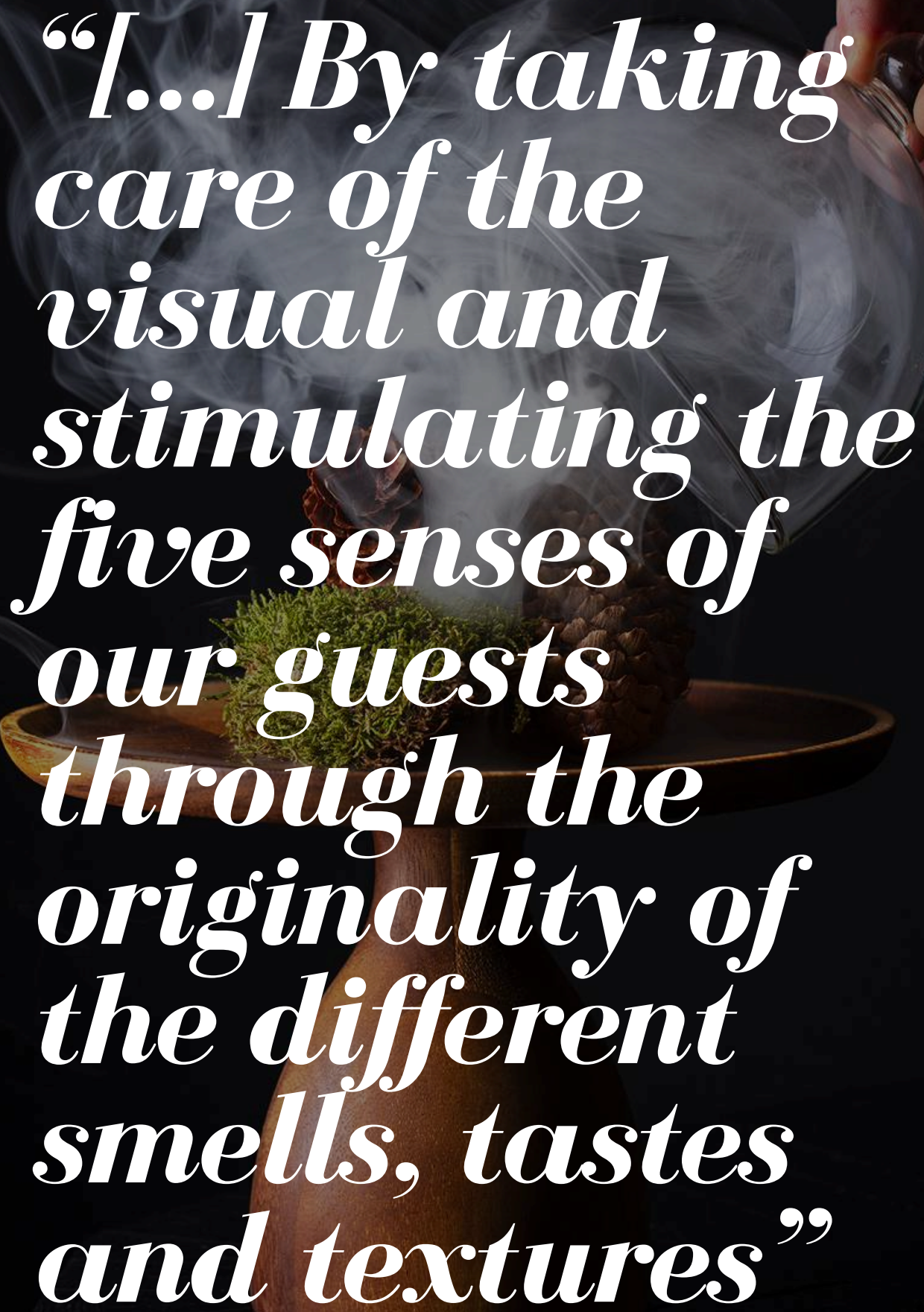
*Watch the video*



# *Mauritius, land of inspiration for the chef*

*Discover Vincent Deforce in full immersion in the Mauritian markets, tamarind salt flats, vanilla plantations, and even in the homes of locals for a cooking class. A wealth of flavors and knowledge for a passionate chef.*

After working for 4 years alongside Stéphane Dupuy, Meilleur Ouvrier de France in 2004, Vincent Deforce flies to Mauritius at the Hilton Resort & Spa. He returns to France in 2011, in Burgundy, working alongside Laurent Peugeot as a pastry chef. 2012 marks his arrival at the Au Coeur du Village hotel and the beginning of his rise to his current position as head chef of the hotel's restaurant. Vincent Deforce takes us on a journey to experience his love for Mauritius, his wife Joëlle's homeland, and his daily inspiration.



*“[...] By taking care of the visual and stimulating the five senses of our guests through the originality of the different smells, tastes and textures”*



# *Press Contact*

Céline GOURGAUD  
+33 (0)4 50 09 34 60  
[presse@groupe-pvg.fr](mailto:presse@groupe-pvg.fr)



Le Cin5 - Hôtel Au Coeur du Village  
26 Montée du Château  
74220 La Clusaz  
+33 (0)4 50 01 50 01

